

THE LANDING ROOFTOP

Eat Drink Discover

DINNER SOCIAL PLATES

Yucca Fries (VG) 11

Red Chile Curry Aioli

Truffle Sidewinders 12

Asiago, Black Pepper, fines Herbes, Roasted Garlic Aioli

Island Conch Fritters 16

Caramelized Pineapple-Harissa Aioli

Southern Fried Chicken Steam Buns 12 (2) Add additional Bun for 5

Fried Chicken, Pickled Red Onions, Alabama BBQ

Artisanal Cheeses 12

Pickled Munchies, Citrus Marinated Olives, Seasonal Jam, Marcona Almonds, Grilled Crostini

Charcuterie 16

Cured Meats, Citrus Marinated Olives, Whole Mustard, Grilled Crostini

CJ's Smokin' Wings 15

Full Length Wing, Asher Blue Cheese Sauce or jalapeño Ranch, Chipotle Mezcal BBQ Sauce, Pickled Carrots
Other Sauces: Memphis Dry Rub, Sticky Asian Sauce

Burrata 15

Stone Fruit & Heirloom Tomato Salad, Thai Basil, Georgia EVOO

Charred Octopus 15

White Bean Hummus, Roasted Garlic, Pickled Peppers, Crispy Pita, Pine nuts

Spicy Guava Glazed Pork Ribs 15

Street Corn Salad, Cotija Cheese, Chimichurri, Voodoo Chips

Braised Lamb Leg & Potato Empanadas 14

Moroccan-Spiced, Ras el Hanout, Yukon Gold Potatoes, Sunflower Seed-Mint Pesto

Pan Seared Crab Cakes 18

Green Papaya Slaw, Key Lime, Coconut-Shoyu Dressing, Macadamia Nuts, Thai Basil

GIFTS FROM THE GARDEN

Add: Grilled Mojo Chicken 6 | Sauteed Shrimp 10

The Caesar 13

Roma Crunch Leaves, Everything Croutons, Asiago, White Anchovies, Heirloom Tomato
Garlicky Dressing

Compressed Watermelon (GF) 13

Drunken Goat cheese, Florida Strawberries, Endive, Meyer Lemon-Sherry Vinaigrette, Tarragon

Ancient Grain Salad (V) (GF) 14

Quinoa, Farro, Hearts of Palm, Cucumber, Roasted Peppers, Toasted Macadamias
Frisée, Pickled Red Onion, Mojo-Dijon Vinaigrette

V – Vegan VG – Vegetarian GF– Gluten Free

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of
foodborne illness.

20% Gratuity will be added to parties of 8 or more.

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DINNER FEATURED PLATES

Grilled FL Swordfish 30

Harissa Rubbed, Green Tea Soba noodle Salad, Seasonal Vegetables, Mango-Cilantro Coulis

Catch of the Day - Market Price

Sofrito Rice, Broccolini, Key Lime-Tarragon Butter sauce

U-8 Scallops (GF) 44

Corn Puree, Potato & Fennel, Crispy Prosciutto, Meyer Lemon, Cherry Gastrique

Forest Mushrooms (VG) 27

Crispy Tempeh, Farro, Yucca, Smoky Chimichurri

Adobo Fried Pork chop 25

Sofrito Rice, Black Beans, Sweet Plantains, Jalapeno Pepper jam

Grilled Filet Mignon* 45

Yukon Gold Potato Fondant, Roasted Asparagus, Charred Cipollini Onion, Bone Marrow-Boursin Butter, Black Pepper Tempranillo Reduction

Shrimp & Congaree Penn Grits 32

Tasso Butter Sauce, Fresno Chili Pickle, Cheddar Curds

Squid Ink Cavatelli 34

Red Shrimp, Roasted Patty Pan Squash, Cornmeal Crusted Calamari, Calabrian Chili Arrabbiata Sauce, Tarragon

Free Range Chicken Breast* 29

Goat Cheese Polenta Cake, "Green tomato" Shakshuka, Piquillo Peppers, Sunny Side Up Egg, Espelette Pepper

The Wagyu Burger* 22

8oz SRF Beef, Grafton Truffle Cheddar, Bacon-Vidalia Onion Jam, Heirloom Tomato, Roasted Garlic Aioli, Kaiser Potato Bun

SPECIALTY COFFEES, TEAS & SODAS

ASK ABOUT OUR FLAVORED SYRUPS

Americano	\$5	Cappuccino	\$6	Coffee	\$5
Espresso	\$4	Double Cappuccino	\$8	Iced Coffee	\$6
Double Espresso	\$6	Latte	\$6	Flat White	\$6
Assorted Hot Teas	\$5	Hot Chocolate	\$4	Coke Products	\$5

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